

B&O AMERICAN BRASSERIE
RESTAURANT WEEK JANUARY 2012

STARTERS

ORGANIC SPRING GREENS

sauvignon blanc vinaigrette / toasted hazelnuts / dry jack

GRILLED RADICCHIO

pancetta vinaigrette / goat cheese / apples / pine nuts

CAULIFLOWER BOUILLION

foie gras / roasted cauliflower / beef broth

SMOKED PORK BELLY

clams / turnip kimchi / sweet and sour glaze

MAINS

ROASTED EGGPLANT "MEAT" LOAF

vegetable bouillon / grilled kale / caper tomato relish

DIVER SCALLOPS

celery root / chick-pea cake / brussel sprouts / lobster-bacon emulsion

BRAISED PORK TENDERLOIN

bacon / red chili potatoes / red chard / mole verde

MURRAY'S FARM CHICKEN

collard green risotto / crispy tabasco onions / grain mustard jus

HANGER STEAK

root vegetable gratin / green beans / tamarind steak sauce

DESSERT

MEYER LEMON BARS

cornmeal cake / meyer lemon custard / olive oil sherbet

ROASTED PEAR BABA

macadamia / rum syrup / caramel ice cream

CHOCOLATE & CHERRIES

chocolate doughnuts / cherry panna cotta / tarragon cherry compote